

Montana Chef Competition 2005

Culinary Excellence Award

Silver Class: Entrée

Recipe Name: Deconstructed Ribeye with Cherry Glaze, Butternut Stuffed Leek & Herb Mashed Potatoes

Chef: Executive Chef Eric Trager

Restaurant: Bridge Creek Backcountry Kitchen & Wine Bar



Chef Profile:

Eric Trager, Executive Chef of Bridge Creek Backcountry Kitchen & Wine Bar, 116 S. Broadway, Red Lodge, received a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Trager has been at Bridge Creek Backcountry Kitchen & Wine Bar for seven years. His Silver Class award was in the Entrée category for a creation titled *Deconstructed Ribeye with Cherry Glaze, Butternut Stuffed Leek & Herb Mashed Potatoes*. (See recipe.)

His advice to aspiring cooks: "When cooking, try to use various textures with your food. Firm, soft, smooth, silky, crunchy, chewy and crispy - these different textures on your palate help bring a new dimension to the food we eat. With this dish, the eye of the ribeye is firm with a soft steak tartar and silky cherry sauce, the leeks are chewy and the mashed potatoes are smooth on a crispy chip."

Montana Products: [Montana Legend Natural Angus Beef](#) – ribeye steak; Sunshine Apiary – honey; [Rattlesnake Creek Vineyard](#); [On Thyme Gourmet](#) – herbed salt; Golden Valley Colony eggs; [Montola Growers Inc.](#) – safflower oil

| Deconstructed Ribeye | |
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| <i>Ingredients:</i> | <i>Amount:</i> |
| Montana Legend Natural Angus Beef Ribeye steak | 14 oz. |
| Golden Valley Colony Egg yolk | 1 each |
| Dijon mustard | 1 Tbsp. |
| On Thyme Gourmet Salt | ½ tsp. |
| Black pepper | ¼ tsp. |
| Chive brenoise | 1 tsp. |

Method:

1. Cut out eye of steak and reserve.
2. Cut rest of fat off remaining beef and brenoise.
3. Mix yolk, Dijon, salt, pepper, chive and brenoise beef to form steak tartare and keep cold.
4. Grill eye of steak to 135 degrees and season with herbed salt and pepper.
5. Top steak with tartare.

| Cherry Glaze | |
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| <i>Ingredients:</i> | <i>Amount:</i> |
| Butter | 1 Tbsp. |
| Shallots, medium dice | 2 each |
| Rattlesnake Creek Vineyard Red wine | 3 oz. |
| Bay leaf | 1 each |
| Beef demi-glaze | 8 oz. |
| Cherries, pitted and wedged | ½ cup |
| On Thyme Gourmet Salt | To taste |
| Pepper | To taste |

Method:

1. Sauté shallots in butter until caramelized.
2. Deglaze with red wine.
3. Add bay leaf and demi-glaze and simmer for 10 minutes.
4. Strain and add cherries.
5. Season with salt and pepper.

| Scalloped Potatoes | |
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| <i>Ingredients:</i> | <i>Amount:</i> |
| Yukon Gold potatoes, medium size, peeled and large dice | 8 ct |
| Heavy cream | 1 cup |
| Parsley, chopped | 2 Tbsp. |
| Butter, diced | ¼ cup |
| On Thyme Gourmet Salt | 1 Tbsp. |
| White Pepper | 1 tsp. |
| Chives, chopped | 2 Tbsp. |
| Basil, chopped | 2 Tbsp. |
| Yukon Gold potato, sliced paper thin and cut into 1” squares | 1 each |

Method:

1. Blanch potatoes until soft.
2. Heat cream and butter.
3. Place potatoes through ricer and stir in cream, butter, salt, pepper and herbs.
4. Heat oil to 350 degrees and fry thin potato slices until golden, season with salt and pepper.
5. Pipe mashed potatoes onto potato chips.

| Brenoise Butternut Squash Stuffed Leek | |
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| <i>Ingredients:</i> | <i>Amount:</i> |
| Leek – trimmed | 1 each |
| Butternut squash | ½ |
| Honey | 2 Tbsp. |

Method:

1. Blanch leek and remove inner rings.
2. Blanch squash in salted water until al dente.
3. Stuff leek with squash and drizzle with honey; broil until lightly caramelized.